

Vegetarian

48.Malai Kofta	\$14.00
Cottage cheese, nuts and potato dumplings cooked in a creamy sauce with light spices.	
49.Saag Paneer	\$14.00
Spinach and cottage cheese cooked with light spices.	
50.Dal Makhani (House Speciality)	\$14.00
Black lentils cooked with tomatoes, spices and cream.	
51.Baingan Aloo	\$14.00
Fried eggplant and potatoes cooked in light spices.	
52.Aloo Gobi	\$14.00
Cauliflower & potatoes tossed with spices and tomatoes.	
53.Mutter Paneer	\$14.00
Homemade cottage cheese and green peas simmered in medium gravy.	
54.Mixed Vegetable Curry	\$14.00
Seasonal fresh vegetables cooked in Indian spices.	
55.Vegetable Vindaloo	\$14.00
A hot indian delicacy dish cooked with seasonal vegetables in chefs special sauce.	
56.Aloo Saag	\$14.00
Spinach & diced potatoes cooked with light spices.	
57.Vegetable Korma	\$14.00
Mixed vegetables cooked in authentic mild curry with nuts.	
58.Aloo Mutter	\$14.00
Diced potatoes cooked with peas in medium gravy.	
59.Mushroom Cashew Mutter	\$15.00
Cashew based mild dish with peas and mushrooms tossed with a hint of light spices.	
60.Vegetable Makhani	\$14.00
Mixed vegetables cooked in tomatoes and cashews.	
61.Kadai Paneer	\$14.00
Homemade cottage cheese tossed with onions, capsicum, tomatoes and coriander with herbs and spices.	
62.Shahi Paneer	\$14.00
Cottage cheese cooked in mild makhani sauce.	
63.Chilly Paneer (Chef's own recipe)	\$14.00

Rice and Biryani

64.Saffron Rice	\$4.00	(L)	\$5.00
65.Coconut Rice	\$5.00	(L)	\$6.00
66.Lamb or Beef Biryani			\$15.50
67.Chicken Biryani			\$15.50
68.Prawn Biryani			\$19.00
69.Vegetable Biryani			\$14.00
70.Kashmiri Pulao			\$8.00
Basmati rice coked with dry nuts & spices.			
71.Mutter Pulao			\$7.00
72.Fried Rice			\$7.00

Accompaniments

73.Raita	\$5.50
Yoghurt relish with cucumber & spices.	
74.Garden Salad	\$5.50
Fresh garden salad dressed with tangy dressing.	

75.Mixed Pickle / Mint Chutney	\$3.00
76.Pappadams (6pcs)	\$3.00

Tandoori Bread

77.Butter Naan	\$3.00
Plain flour tandoori bread.	
78.Garlic Naan	\$3.50
Plain flour bread layered with garlic.	
79.Herb Naan	\$3.50
Plain flour bread with fresh mixed herbs.	
80.Roti	\$3.00
Whole meal tandoori bread.	
81.Chilli Cheese Naan	\$5.50
Bread filled with tasty cheese and chilly.	
82.Garlic Cheese Naan	\$6.00
Bread filled with cheese and topped with garlic.	
83.Masala Kulcha	\$5.00
Naan bread stuffed with potatoes, peas and fresh coriander.	
84.Paratha	\$4.00
Flaky whole meal bread layered with butter.	
85.Mint Paratha	\$4.50
86.Kashmiri Naan	\$6.00
Naan bread filled with mixed nuts.	
87.Keema Naan	\$6.00
Bread Filled with minced lamb and spices.	
88.Tandoori Chicken Naan (House Speciality)	\$6.00
Tandoori chicken pieces stuffed in plain flour bread.	
89.Potato Onion Naan	\$5.00
Naan bread stuffed with potato and onion.	
90.Paneer Kulcha	\$6.00
Naan bread stuffed with cottage cheese.	

Desserts

91.Gulab Jamun	\$7.00
Fresh milk & semolina dumplings in sugar syrup.	
92.Pistachio / Mango Kulfi	\$7.00
Homemade pistachio ice cream.	
93.Mango Lassi	\$4.00
Plain Lassi	\$3.50

Super Value Family Pack

2pcs Vege Samosa & 2pcs Tandoori Chicken

Butter Chicken or Chicken Curry

Lamb Rogan Josh or Beef Curry

Dal Makhani or Mixed Vege Curry

Large Saffron Rice

4 Plain Naan

Raita or Salad

Pappadums & Chutney

For only **\$68.00**

Save
over
\$17.00

*Please enquire about our **VEGE FAMILY PACK**

Tandoori Corner

Authentic North Indian Cuisine

BYO

Take Away Menu

9887 4355

**1308 HIGH ST ROAD
WANTIRNA SOUTH 3152**

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TRADING HOURS

Tuesday to Sunday

4.30pm - 9.30pm

Monday Closed

*A variety of gluten free dishes available

We can also provide catering services for all occasions. Please call us to enquire.

ALL PRICES INCLUSIVE OF G.S.T
PRICE SUBJECT TO CHANGE WITHOUT NOTICE

Entree

- 1. Vegetable Samosa (2pcs)** \$7.00
Crispy homemade short pastries parcelled with lightly spiced green peas & potatoes.
- 2. Lamb Samosa (2pcs)** \$8.00
Fine minced lamb cooked with green peas.
- 3. Spinach & Vegetable Pakoras (5pcs)** \$7.00
Spinach and vegetables battered in chickpea flour and fried.
- 4. Onion Bhajia (5pcs)** \$7.00
Onion fritters battered in chickpea flour and fried.
- 5. Chicken Pakora (8pcs)** \$12.00
Chicken tikka battered in chickpea flour and fried.
- 6. Paneer Pakora (4pcs)** \$12.00
Cottage cheese battered in chickpea flour and fried.

Entree (From The Tandoor)

All tandoori items are served with garden salad and mint chutney

- 7. Tandoori Mushrooms (6pcs)** \$12.00
Button mushrooms marinated in yoghurt, spices & cooked in the tandoor.
- 8. Chicken Tikka** Entree (4pcs) \$12.00 Main (6pcs) \$16.00
Boneless chicken marinated in yoghurt, exotic spices and herbs.
- 9. Tandoori Chicken** Half (6pcs) \$12.00 Full (12pcs) \$23.00
Whole chicken marinated in yoghurt, herbs, spices and cooked in the clay oven.
- 10. Lamb Cutlets / Burrah Kebab (4pcs)** \$20.00
Tender spring lamb cutlets marinated in cracked pepper, ginger, garlic and yoghurt.
- 11. Seekh Kebab (Lamb)** \$14.00
Minced lamb cooked with fresh coriander & spices in Tandoor.
- 12. Mixed Tandoori Platter** \$28.00
A mouth-watering selection of Tandoori Chicken, Chicken Tikka, Lamb Cutlets and Seekh Kebab.

Main Course - Chicken

- 13. Butter Chicken / Chicken Makhani** \$16.00
Chicken tikka cooked in tomatoes and cashew gravy finished with cream. (Our Top Speciality)
- 14. Chicken Saag** \$16.00
Chicken Fillet cooked with authentic spices, fried onion & spinach puree.
- 15. Chicken Vindaloo** \$16.00
A traditional hot chicken dish cooked with potatoes.

- 16. Chicken Korma** \$16.00
Chicken maryland fillet cooked with fennel powder in cashew cream sauce.
- 17. Chilli Chicken (Chef's Special)** \$16.00
A hot chefs creation tossed with capsicum, garlic and onion in a light gravy.
- 18. Chicken Tikka Masala** \$16.00
Chick tikka tossed with onion, capsicum and tomatoes in a medium spiced gravy.
- 19. Chicken Madras** \$16.00
A famous South Indian dish made with fresh curry leaves, mustard seeds and coconut milk.
- 20. Chicken Mushroom and Cashew Nut** \$16.50
A special cashew nut based chicken dish cooked with mushrooms and mild spices. (Chef's Creation)
- 21. Chicken Curry** \$16.00
A medium hot and sour spicy chicken dish.
- 22. Kadai Chicken (Chef's Special)** \$16.00
Chicken cooked on a slow heat with capsicum, onion and ginger finished with coriander and lemon.

Lamb

- 23. Lamb Rogan Josh** \$17.00
A Kashmir Valley speciality lamb cooked with aromatic medium spices and mountain herbs.
- 24. Saag Gosht** \$17.00
Tender lamb cooked in fresh spinach & exotic spices.
- 25. Gosht Achari (Lamb/Beef)** \$17.00
A medium hot 'n' Sour spring lamb speciality. (A Must Try Dish)
- 26. Kashmiri Lamb / Lamb Korma** \$17.00
Tender pieces of lamb cooked with mixed nuts in a cream based gravy.
- 27. Lamb Madras** \$17.00
Diced lamb cooked with fresh curry leaves, ginger, garlic & mustard seeds in coconut gravy.
- 28. Lamb Vegetable Masala** \$17.00
Tender diced lamb tossed with fresh vegetables with light spices.
- 29. Bhuna Lamb** \$17.00
Tender diced lamb tossed with fresh capsicum, onion & tomatoes, finished with lemon and coriander.
- 30. Lamb Potato Vindaloo** \$17.00
A traditional hot lamb dish cooked with potatoes.
- 31. Lamb Keema Mutter** \$17.00
A lamb mince special curry cooked with green peas. (A house speciality)

Beef

- 32. Beef Rogan Josh** \$17.00
Tender diced beef cooked with aromatic medium spices and herbs.
- 33. Beef Vegetable Masala** \$17.00
Diced beef tossed with fresh seasonal vegetables, spices, fresh ginger and herbs. (Chef's Creation)
- 34. Beef Vindaloo** \$17.00
A famous Goan curry cooked with garlic, chillies and spices.
- 35. Beef Madras** \$17.00
South Indian delicacy cooked with curry leaves, mustard seeds and coconut cream.
- 36. Beef Potatoes** \$17.00
Home style beef curry cooked with authentic spices and diced potatoes.
- 37. Chilli Beef** \$17.00
Diced beef tossed with onion, capsicum and chilli with a touch of soy sauce.
- 38. Beef Bhuna** \$17.00
Diced beef cooked with capsicum, ginger, onion & tomatoes on a slow heat.
- 39. Kashmiri Beef** \$17.00
A mild beef dish cooked with mixed nuts in a creamy cashew sauce.

Seafood

- 40. Prawn Vindaloo** \$19.00 **Fish Vindaloo** \$18.00
- 41. Prawn Masala** \$19.00 **Fish Masala** \$18.00
Tiger Prawns tossed with onion, capsicum & tomatoes.
- 42. Garlic Chilli Prawn (Spicy Favourite)** \$19.00
Black tiger prawn tossed with fresh chilli, ginger, garlic and capsicum.
- 43. Mixed Goan Seafood Curry** \$19.00
Prawn, fish, clams, mussels and calamari cooked together in a mild curry sauce.
- 44. Prawn Makhani** \$19.00
Fresh water tiger prawns cooked in a mild makhani sauce.
- 45. Malabar Fish Curry** \$18.00
A mild home style fish curry based on coconut gravy and light spices.
- 46. Malabar Prawn Curry** \$19.00
Prawn curry cooked with fennel & coconut in a mild sauce.
- 47. Kadai Prawn** \$19.00
Tiger prawns cooked on a slow heat with capsicum, onion and ginger, finished with coriander and lemon.